COMPETENCE 5311 B

Build-In-Single-Oven

Operating Instructions

Your new appliance

Thank you for purchasing an AEG appliance, we are confident you will enjoy using the appliance and also find cooking easier.

To enable you to use your appliance effectively and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference.

If you require further assistance or advice, please contact our customer care Department either by letter or telephone.

Customer Care Department
AEG Domestic Appliances Limited
PO Box 47
Newbury
Berkshire
RG14 5XL

Tel.: 01635 572700
Fax: 01635 42970

Accessories

The following accessories are available as optional extras, please consult the AEG price list or contact your retailer.

Catalytic liners
Baking Sheet

GUTEK800 10/96 UK

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Important Safety Instructions

Safety Instructions

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installation

The oven must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician/competent person.

This oven is heavy, care must be taken when moving it. Do not try to move the oven by pulling the door handles.

All packaging, both inside and outside the oven must be removed before the oven used.

It is dangerous to alter the specifications or modify the oven in any way. After installation please dispose of the packaging with due regard for safety and the environment.

Child Safety

This oven is designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the controls or play near or with the oven.

The oven and accessible parts become hot when the oven is in use. Keep children away until it has cooled.

During Use

Do not use this oven if it is in contact with water. Never operate it with wet hands.

Take great care when heating fats and oils as they will ignite if they become too hot.

This oven has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven.

Fruit juices dripping from an ovendish may leave marks on the enamel, which cannot be removed. Use a baking tray to protect the enamel.

Do not leave the grill pan handle in position when grilling and ensure oven gloves are used to remove and replace the handle, as it will become hot.

SIB800 10/96 UK – SIB801-3 10/96 UK – SIB802-3 10/96 UK – SIB803-3 10/96 UK

Always use oven gloves to remove and replace food in the oven.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Never line any part of the oven with aluminium foil. Do not allow heat proof cooking material, e.g. roasting bags to come into contact with oven elements because they may catch fire.

Always stand back from the oven when opening the oven door to allow any build up of steam or heat to release.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

Do not stand on open oven doors.

Do not hang towels, dishcloths or clothes from the oven or its handles.

Cleaning and Maintenance

The oven is heavy and care must be taken when moving it.

This oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the oven in case it is inadvertently switched on.

Always allow the cooling fan to cool the oven down before switching off at the wall prior to carrying out any cleaning/maintenance work.

Only clean this oven in accordance with the instructions given in this book.

Service

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This oven should only be serviced by an authorised AEG Service Engineer and only genuine approved spare parts should be used.

SIB603-3 10/96 UK - SIB804-3 10/96 UK - SIB805 10/96 UK

Environmental Information

Packaging

AEG is an environmentally conscious company, packaging materials are therefore kept to a minimum.

All transit packaging materials are environmentally compatible and can be reused. Wood is untreated. The cardboard boxes consist of between 80–100 % recycled paper. The sheeting is made out of polyethylene (PE) and the strapping of polystyrol (PS) which are pure hydrocarbon compounds and can be recycled. By treating and re-using them, raw materials can be saved and the volume of waste reduced.

Please dispose of the packaging with due care for the environment.

Old appliances

When disposing of your old appliance:

Make the appliance unusable by cutting off the cable, and remove any door catches to ensure small children cannot become trapped inside.

Help to keep your country tidy - use an authorised disposal site.

EVA800-1 10/96 UK

Technical Data – Competence 5311 B

Aperture Dimensions	
Height	59.0 cm
Width	56.0 cm
Depth	55.0 cm
Internal Oven Dimensions	
Height	31.0 cm
Width	42.5 cm
Depth	41.0 cm
Oven Capacity	54.0 Ltr.
Oven Ratings	
Oven Element	1840 W
Grill Element	2600 W
Convection Fan	30 W
Oven Light	40 W
Cooling Fan	20 W
Total Rating	2500 W
Total Connected Load	**2500 W**
Cable	
Cable Cross-section	6 mm
Fuse (min.)	30 amp

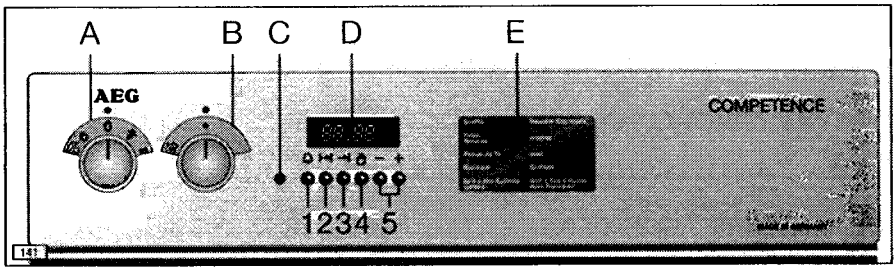
CE This appliance complies with the following EC Directives:
LVD (Low Voltage Directive) 73/23/EC dated 19. 02. 1973
EMC (Electromagnetic Compatibility) 89/336/EC dated 03. 05. 1989
(including amendment Directive 91/31/EC)

This appliance must be installed by a qualified competent person in accordance with existing rules and regulations.

If this appliance is not installed in accordance with the instructions supplied, the warranty will not be valid.

MA811 10/96 UK – MA801 10/96 UK

Control Panel



Your oven is fitted with an illuminated control panel with retractable control knobs. Push the control knob in, to retract or release. Keep light finger pressure on the knob when releasing.

A. Cooking Function selector

B. Temperature selector for oven

C. Thermostat control light

D. Electronic timer with:

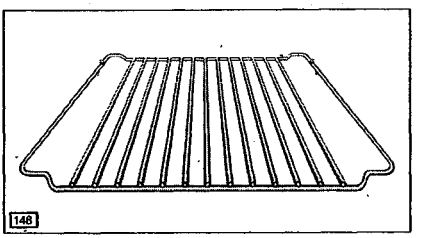
1. Minute minder button
2. Button to set the cooking duration
3. Button to set end cooking time
4. Selector button for automatic or manual operation
5. Time selection (increase and decrease) buttons

E. Cookmatic (Electronic Cooking Guide)

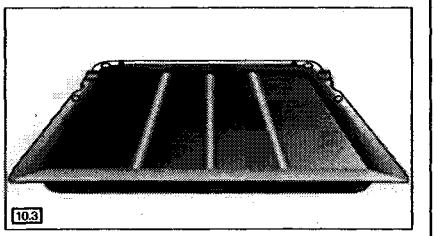
AUS804 10/96 UK

Oven Accessories

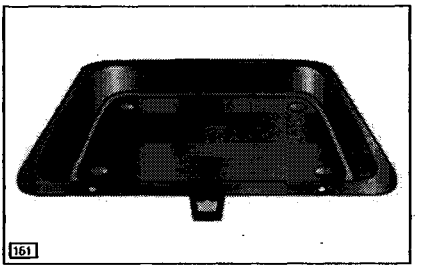
Wire Shelf, large



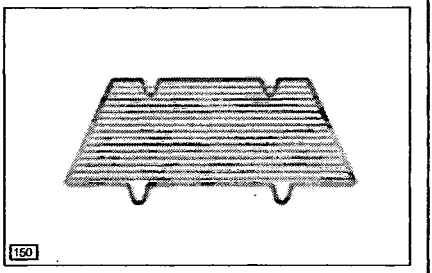
Meat Tin



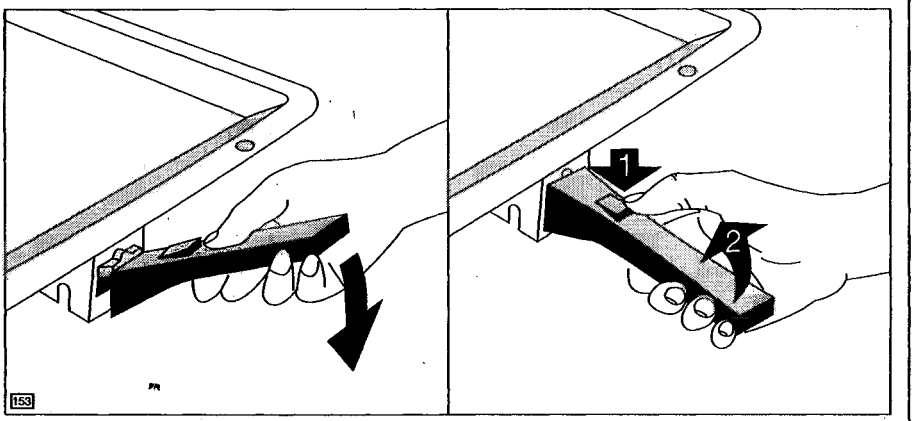
Grill Pan



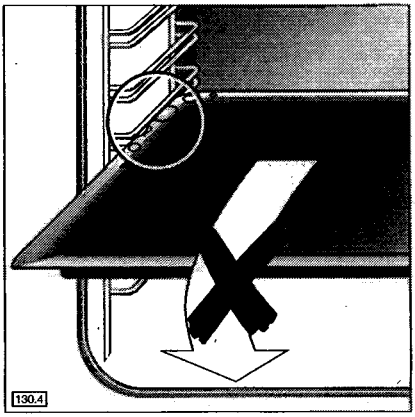
Grill Pan Grid



Grill Pan Handle



Anti-tip



The wire shelves and meat tray are fitted with an anti-tip device, so that they cannot be pulled out completely by accident. Ensure that these are fitted correctly, with the shelf stoppers at the rear.

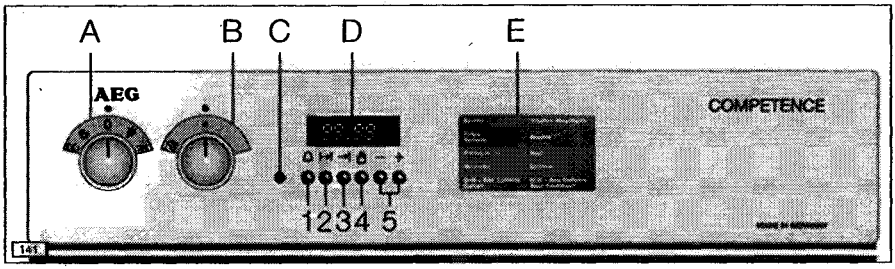
Before use

Ensure all packaging inside the oven has been removed.
Wipe down the front of the appliance with a damp cloth. Do not use caustic or abrasive cleaners, as these will damage the surface of the product (see maintenance and cleaning). Use the appropriate cleaners for stainless steel which will form a protective film against finger prints.

Before using the oven for the first time the oven should be pre-cleaned as described later in this section, however before this cleaning operation can be carried out the time of day must be set on the electronic timer.

Electronic timer – Setting the time of day

As soon as the appliance is switched on at the mains supply (and also after a power cut), the clock display will flash. Before the oven can be operated you will need to set the time of day.

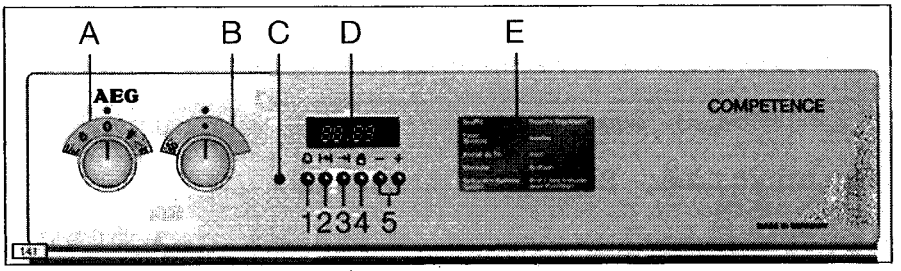


1. Press buttons **2** ⇥ and **3** ⇥ simultaneously.
2. Press buttons **5** ⊖ or ⊕ until the correct time of day shows in the display.

Before first use

Pre-cleaning the oven before use

Before using the oven for the first time all accessories (shelf supports, wire shelves etc) should be washed with warm soapy water (warm water with mild detergent), and the oven heated, empty for 1 hour to burn off any residue from the internal surfaces.



To burn off residue from internal surfaces
During this operation an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

1. Using function selector **A** select conventional cooking
2. Turn the temperature selector to 250 °C.

When the oven has cooled, wipe down with a warm soapy water. Clean all the accessories and shelf supports in the same way.

VBI805 10/96 UK

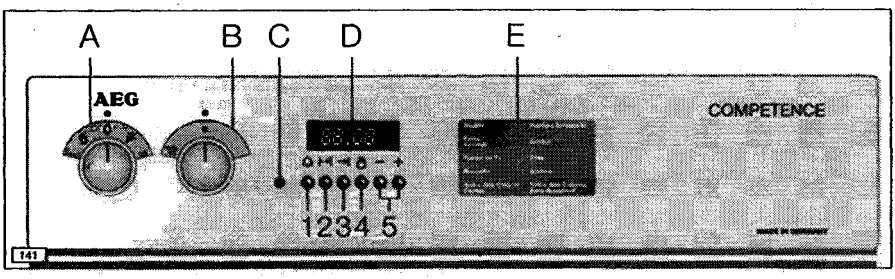
Operating the Electronic Clock

To set the Minute minder

1. Press button **1** and
2. Press buttons **5** ⊖ or ⊕ until the display shows the time required.

When the selected time has elapsed you will hear an audible signal (which will switch off automatically after approximately 2 minutes). To switch off the signal press button **1**. The display will show the time of day.

Programming the oven to switch off automatically



To programme the oven to switch off

1. Using function selector **A** select the required cooking function.
2. Set the required temperature using temperature selector **B**.
3. Press button **2** and enter the length of cooking time required with buttons **5** ⊖ and ⊕.

The **"AUTO"** symbol will light up **(Automatic operation)** and the oven will switch on immediately, and will switch off automatically when the cooking time has elapsed.

At the end of the cooking period, the oven will switch off, the audible signal will sound and the **"AUTO"** symbol will flash. To switch off the audible signal press button **4**.

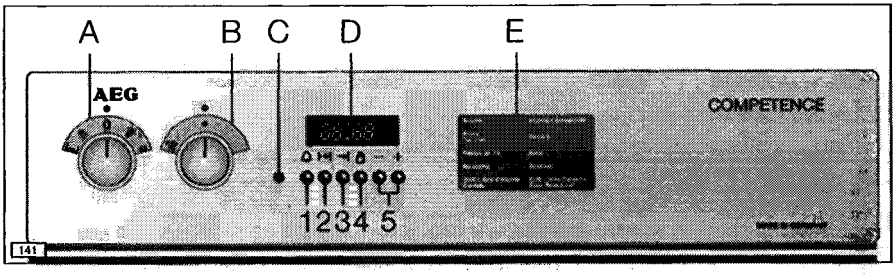
Press button **4** again to switch off the flashing **AUTO** symbol and return the oven to manual function.

Turn the function and temperature selector dials to the OFF position.

To cancel a programme

1. Press button **2**, and return the length of cooking time to zero using buttons **5** ⊖ and ⊕.
2. Press button **4** to return the cooker to manual function.

Programming the oven to switch on and off automatically



To programme the Oven to Switch on and off

1. Using function selector **A** select the required cooking function.
2. Set the required temperature using temperature selector **B**.
3. Press button **2** and enter the length of cooking time required with buttons **5** ⊖ and ⊕.
4. Press button **3** and enter the required finish time with buttons **5** ⊖ and ⊕.

The symbol and the time of day will appear in the display.

The oven is now programmed to switch on and off automatically.

The Control dials will illuminate when the oven is programmed. The thermostat control light will illuminate while the oven is heating, and will cycle on and off during cooking to show that temperature is being maintained.

At the end of the cooking period, the oven will switch off, the audible signal will sound and the symbol will flash. To switch off the audible signal press button **4**.

To return the oven to manual operation and switch off the flashing **AUTO** symbol press button **4**. Turn the function and temperature selector dials to the OFF position.

To cancel a programme

1. Press button **2**, and return the length of cooking time to zero using buttons **5** ⊖ and ⊕.
2. Press button **4** to return the cooker to manual function.

BAA804-2 10/96 UK

Oven Functions

Oven Lighting

The oven light will be on when the oven is in use, however you may select this function to illuminate the oven for cleaning purposes.

Speedcook

Several elements are in operation at the same time, the oven therefore reaches high temperatures very quickly. It is particularly suitable for convenience foods such as chips, pizzas and ready made frozen meals, as this function will save the pre-heating time.

Speedcook can also be used to pre heat the oven quickly for all methods of cooking. Once the oven has reached the required temperature, another cooking method can be selected.

Ventitherm fan cooking

A fan in the rear of the oven ensures that hot air is continuously circulated around the oven, allowing you to cook, bake and roast simultaneously using any shelf. This cooking method uses lower temperatures than conventional cooking and is therefore highly energy efficient.

Pizza Setting

This cooking function is suitable for dishes which require base browning and crispness, such as pizzas, quiches, pies etc. The elements provides direct heat, while the fan circulates hot air.

Conventional Cooking

This method of cooking uses the top and bottom element. To ensure a uniform distribution of heat, you should cook on one level only.

Rotitherm roasting

This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is an excellent method of roasting meat and poultry on one level. It is also perfect for "au gratin" dishes.

Defrosting

The fan operates without heat, circulating the air inside the oven increasing the speed of defrosting. It is particularly useful for delicate foods which could be damaged by heat such as cakes, butter, bread, fruit.

EEB811 10/96 UK – EBB808-1 10/96 UK – EBB801-1 10/96 UK – EBB802 10/96 UK – EBB803-1 10/96 UK – EBB804 10/96 UK – EBB805-1 10/96 UK – AT800 10/96 UK

Grilling

The heat source comes from the grill element mounted in the oven ceiling. This method of cooking is particularly suitable for grilling flat pieces of meat e.g. steaks, sausages, fish, or toast.

Fat filter for the main oven.

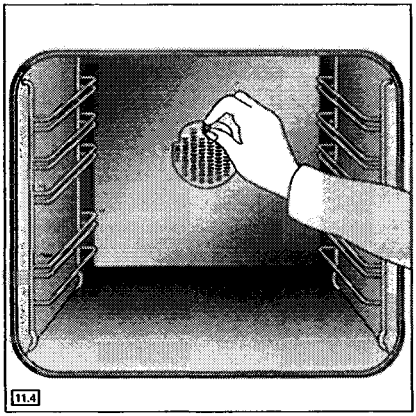
The fat filter supplied with the appliance protects the fan against soiling. The filter must always be used when:

- Cooking meat in an uncovered container using the Ventitherm cooking mode (fan oven).
- Grilling or using Rotitherm roasting.

Note
Do not use the fat filter when baking.

Fitting the fat filter.

Hold the fat filter by the handle and fit both tabs downwards into the slots in the back panel of the oven, thereby covering the fan opening. Please note that the fat filter must cover the fan opening completely.



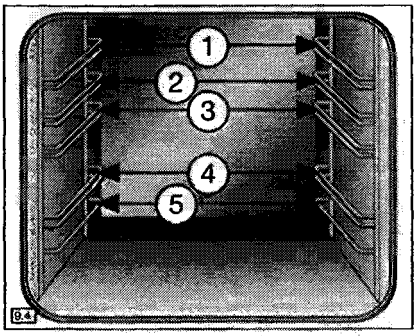
Removing the fat filter.

Hold the fat filter by the handle, unhook and pull upwards. For information on cleaning the fat filter, please see the maintenance and cleaning section.

EBB806 10/96 UK – FF801–1 10/96 UK

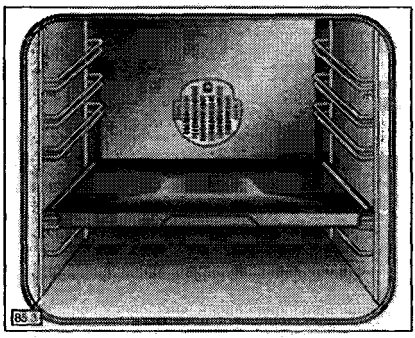
Shelf levels

The oven has shelf supports on either side, which provide 5 cooking levels. Please note that when using the cooking tables provided in this instruction book, the levels are counted from the top downwards.



Oven Divider

The oven divider has an integrated heating element, enabling you to reduce the size of the oven to approximately two thirds of its normal size, thereby reducing the energy consumption by approximately 20 %.



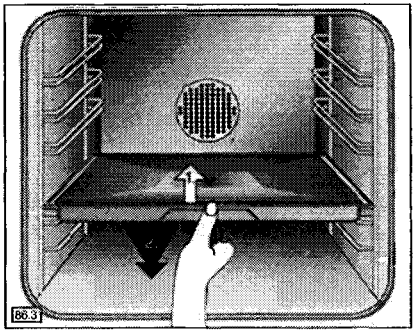
The oven divider can be used with all cooking methods and when in place enables you to cook in the upper part of the oven and warm crockery in the lower part.

Remove the oven divider for roasting joints of meat in excess of 2 kg and when baking on 3 shelf levels simultaneously, so that the full oven can be used.

To remove oven divider

WARNING:
Before removing the oven divider ensure the oven controls are in the OFF position, and do not attempt to remove the divider unless the oven is cold.

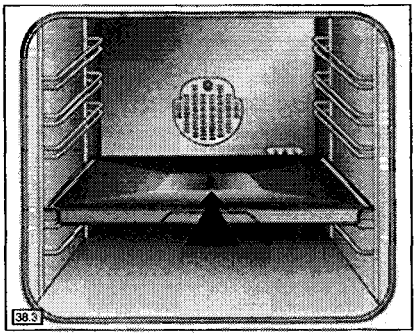
Gently raise the oven divider slightly (see diagram) at the front and at the same time pull out it out towards you.



Note: The socket at the rear of the oven is automatically closed when you remove the oven devider.

To insert the oven divider

When inserting the oven divider, push the divider along the shelf supports, ensuring that it is completely pushed in. (The plug is to the right in the oven)



WARNING:
Never insert the oven divider without its cover.

NOTE
Moisture may form under the oven divider during baking, grilling or roasting. This is due to the difference in temperature between the two parts of the oven and due to the insulation of the oven. This moisture does not affect the function of the oven in any way. Please wipe the moisture off with a cloth after the oven has cooled down.

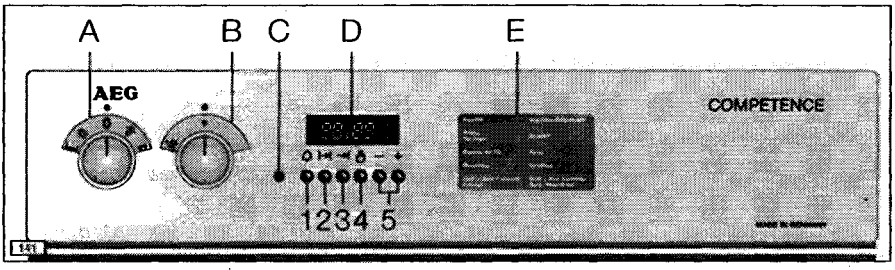
BVA800-1 10/96 UK

Cookmatic – Electronic Cooking Guide

The electronic cooking guide will assist you in selecting the correct temperature setting for the cooking method selected and type of food being cooking.

After setting the cooking method, e.g. Ventitherm fan cooking, adjust the temperature control, e.g. 180 °C, until the correct menu illuminates in the display. To accommodate personal preferences it may be necessary to increase or decrease the recommended temperature.

To Operate the Oven



1. Turn Function Selector **A** to the required method of cooking.

2. Set the required temperature with temperature selector **B**.

The control dial will illuminate. The thermostat control light will light up while the oven is heating up and will cycle on and off when the pre-selected temperature has been reached. It will continue to cycle on and off to show that temperature is being maintained.

Pre-Heating

In general it is not necessary to pre-heat the oven, particularly when using fan cooking. If pre-heating is recommended, turn the cooking selector dial to Speedcook and then set the required temperature.

When the oven reaches the required temperature the thermostat light **C** will cycle on and off, the oven can then be set to the required cooking function e.g. Ventitherm fan cooking.

Baking

Do not use the fat filter when baking

Bakeware

How bakeware affects browning:

1. Bakeware, which is dark in colour, has a non-stick coating or is made from aluminium absorbs more heat which is then transferred to the cake resulting in shorter cooking times, lower energy consumption and increased base browning.
2. Bakeware which is light in colour or is made of tin reflects the heat away resulting in longer cooking times and less base browning.

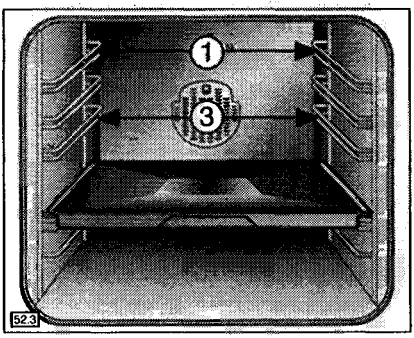
Shelf Levels

When using the following cooking charts please note that the shelf levels are counted from the top downwards.

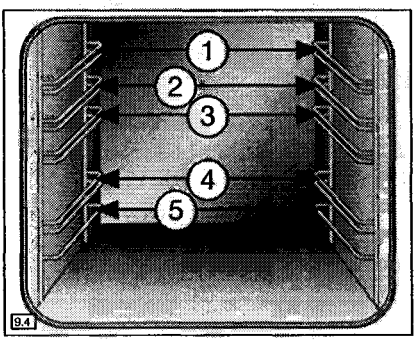
Baking using the conventional cooking function (upper/lower elements) should be carried out on one shelf level only. When possible always place cakes in trays in the centre of the shelf. If you are using two trays place the trays side by side on one shelf, the cooking time may have to be extended.

You can bake on several shelf levels at the same time when using Ventitherm fan cooking.

Baking with the oven divider



1 Baking tray Use shelf level 3
2 Baking trays Use shelf levels 1 and 3



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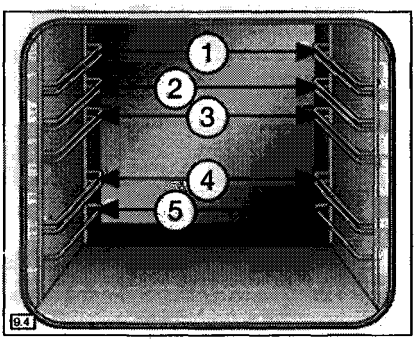
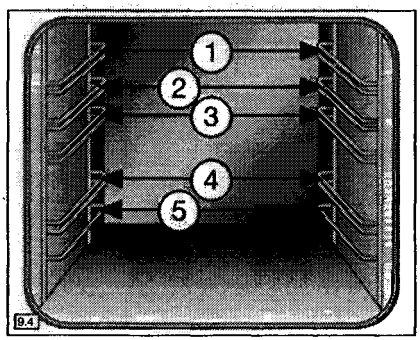
Baking without the oven divider



1 Baking tray **Use shelf level 3**
2 Baking trays **Use shelf levels 3 and 5**
3 Baking trays **Use shelf levels 1, 3 and 5**



Baking tables

You will find the temperatures, cooking times and shelf settings for a selection of foods/ cakes in the tables.

Ranges are given for temperature and baking times as these will depend on the composition of the mixture, the quantity and the type of foods being baked.

When baking on two levels simultaneously, extend the baking time for the lower level by 5–10 minutes as necessary.

Moist cakes to be cooked (i.e. pizzas/cakes with fruit filling etc.) should only be baked on one shelf setting.

We recommend that you set the lower temperature when baking a dish for the first time and adjust the temperature as required e.g. for extra browning or if the baking time is too long.

If you are able to locate actual timings for a recipe of your own, use the temperatures given for a similar cake as a guide.

Switch off the oven 5–10 minutes before the end of the baking time (residual heat).

The tables apply for placing cakes in a cold oven, unless otherwise stated.

Cooking Methods

Baking with Ventitherm or Conventional Oven

Type of Food	Ventitherm Shelf Position (from top)	Ventitherm Temperature	Conventional Shelf Position (from top)	Conventional Temperature	Time for both types of heating
Using cake tins					
Cakes in Guelhopf tins	3	**160–170**	4	170–180	60–70
Cakes in loaf tins	3	**150–160**	4	160–170	1¼–1½ hr
Madeira cake	3	**150–160**	4	160–180	60–70
Dundee cake	3	**130–140**	4	140–150	2½–3 hr
Christmas cake (10")	3	**130**	4	130–140	4½–5 hr
Victoria sandwich	3+5	**160–170**	4	180–190	25–35
Pastry cases	3	**170–180**	4	210–220	10–25
Bakewell tart	3	**160–170**	4	180–190	45–55
Swiss roll	2	170–180*	4	**200–220**	10–15
Flans & quiches	3	170–180	4	**180–200**	30–50
Using baking sheets					
Shortbread	3	**140–150**	4	150–170	40–50
Biscuits	3	**150–170**	4	180–200	15–25
Macaroons	3	**140–150**	4	150–170	25–35
Apple strudel	3	**170–180***	4	210–220	30–50
Choux pastry buns	3	170–180*	4	**200–210**	20–35
Buns/cup cakes	3	**150–160***	4	190–210	25–35
Scones	3	**190–200***	4	220–240	10–15
Meringues	3	**75–100**	4	100–120	3½–4½ hr
Sausage rolls	3	**170–180***	4	210–220	20–35
Pizza	3	**180–200**	4	200–220	30–50
Bread					
Wholemeal bread	3	**200–210***	4	220–240	30–40
White bread	3	**200–210***	4	210–230	35–40
Desserts					
Apple pie	3	**180–190**	4	210–220	45–50
Rice pudding	3	**130–140**	4	150–160	2–2½ hr
Fruit crumble	3	**160–170**	4	170–190	50–70
Pineapple upside down cake	3	**160–170**	4	180–190	35–45
Pavlova	3	**130–140**	4	140–150	60–70
Baked custard	3	**150–160**	4	160–170	45–60
Baked apples	3	**160–170**	4	190–210	40–55
Bread and butter pudding	3	**170–180**	4	200–210	40–60
Apple charlotte	3	**180–190**	4	210–220	40–55
Souffle – sweet/savoury	3	170–190	4	210–220	30–45

Note:
The figures in bold indicate the best method to cook the food.
Select the lower temperature to start with, then select the higher one only if required.
Always remove the fat filter before baking.
* Pre-heat the oven

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Baking

Baking on the same shelf level with [pizza]

Type of Baked Goods	[pizza] Pizza setting		Time for both types of heating
	Shelf Level (from Top)	Temperature	
Flans	3	160–170	30–60
Baked pastry case	3	170–180	10–25
Short pastry	5	150–170	45–60
Quiche	5	180–200	30–70
Cheesecake	5	150–160	1–1½ hr
Bread/white, wholemeal	5	200–220	20
Bread rolls	3	170–180	15–30
Cream puff/eclairs	3	160–180	30–60
Fruit or savoury pie	3	150–200	30–60
Pizza (deep dish)	3	200–220	10–25
Pizza (thin)	3	200–220	8–15
Baked biscuits	3	150–160	6–20
Fancy shortbread biscuits	3	140–150	10–40
Short pastry biscuits	3	150–160	15–20
Macaroons/Yeast biscuits	3	140–150	25–30
Puff pastry biscuits	3	160–170	20–35
Spicy Rolls	3	170–180	15–30

Soufflés and gratiné

	[conventional] Conventional Oven		[rotitherm] Rotitherm Roasting		Length of Time in Mins
	Shelf Level (From Top)	Temperature	Shelf Level (From Top)	Temperature	
Pasta Bake Moussaka	5.	200–220	3.	160–170	45–60
Lasagne	2.	220–230	3.	160–170	25–40
Gratiné of vegetables	3.	220–230	3.	160–170	15–30
Gratiné Baguettes Toasted open Sandwiches	3.	230–240	3.	160–170	15–30
Sweet/Savoury Soufflés	3.	200–220	–	–	40–60
Fish Bake	3.	210–220	3.	160–170	30–60
Stuffed Vegetables	3.	220–250	3.	160–170	30–60

Hints and Tips on baking

Checking if the cake is cooked
Pierce the cake at its highest point through the centre with a wooden cocktail stick. If no mixture sticks to the wood, you can switch off the oven and use the residual heat to complete cooking.

The cake sinks
(becomes 'sad' – heavy and very moist in the centre)
Check your recipe. Next time use less liquid. Observe the mixing times, especially when using electric mixers use baking margarine or butter.

The cake is too light at the bottom
Use a dark baking tray or put the cakes at a lower level.

The cake is too dark at the bottom
Use a lighter reflective baking tray, or position at a higher level.

Cakes with moist toppings e.g. cheese cakes, or rich fruit cakes are not baked through.
Bake at a lower temperature and for longer.

Roasting

Important: Use fat filter when roasting!

Roasting Utensils

You can use any heat resistant utensils or roasting pan for roasting. Attention should be paid to utensils with plastic handles that these are heat resistant.

Larger joints can either be placed directly into the roasting pan or on a wire grid tray in the roasting pan. Place small joints in a suitable smaller size dish or tin to help reduce fat splashings. The use of aluminium foil for most of the cooking time will also help to keep fat and juice splashes to a minimum. Remove for the last 30 minutes or so to increase browning if required.

Information on the roasting charts
Information on temperature settings, cooking times and shelf levels are given for the various types of meat. However, the cooking temperature and times are only intended as a guide, as much depends on personal preferences. Be prepared to adjust them to your own requirements.

We recommend that only pieces of meat and fish which are larger than 1 kg are roasted in the oven.

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Roasting

Type of Food	Quantity	Ventitherm		Conventional Cooking Upper/Lower Heating		Rotitherm Roasting		Time for all types of cooking
		Shelf level (from top)	Tempera-ture	Shelf level (from top)	Tempera-ture	Shelf level (from top)	Tempera-ture	
Pork Shoulder leg rolled boned spare rib loin of pork		4	**170–180**	3	190–210	3	**150–160**	30–35 mins per 450 g plus 30–35 mins over. For Rotitherm roasting and joints of 2.5 kg and over eliminate the additional
Veal		4	**170–180**	3	190–210	3	150–160	
Lamb		4	**170–180**	3	190–210	3	**150–160**	30–35 mins
Beef Prime cuts:								
Rare		4	**170–180***	3	200–210*	3	**150–160***	20/25 per 450 g + 20/25
Medium		4	**170–180**	3	190–210	3	**150–160**	30/35 per 450 g + 25/30
Well Done		4	**170–180**	3	190–210	3	**150–160**	35/40 per 450 g + 35/40
Inexpensive cuts		4	**160–170**	3	180–200			For Rotitherm roasting and joints of 2.5 kg eliminate the additonal time.
Poultry/Game								
Chicken	1 kg	4	170–180	3	200–220	3	**160–170**	50–70
Chicken	1.5 kg	4	170–180	3	200–220	3	**160–170**	1¼–1½ hr
Duck	1.5–2 kg	4	180–190	3	210–220	3	**160–170**	1¼–1¾ hr
Goose	3.5–5 kg	4 or 5	170–180/200	4 or 5	200–210/250	4 or 5	130–140/180	2½–3 hr
Turkey	2.5–3.5 kg	4	160–170	4	190–210	4 or 5	140–150	1½–2 hr
Turkey	4–6 kg	4 or 5	150–160	4 or 5	180–200	4 or 5	130–140	2½–4 hr
Pheasant/rabbit/ wild/duck	1 kg	4	190–200	3	**210–220**	4 or 5	170–180	30–60
Partridge/pigeon	per 300–500 g	4	190–200	3	**210–220**	3	170–180	50–60
Fish								
Whole fish	1–1.5 kg	4	**170–180**	3 or 4	210–220	3	150–160	30–60
Fish pies/bakes	750 g–1 kg	4	180–200	3	210–220	3	160–180	15–45

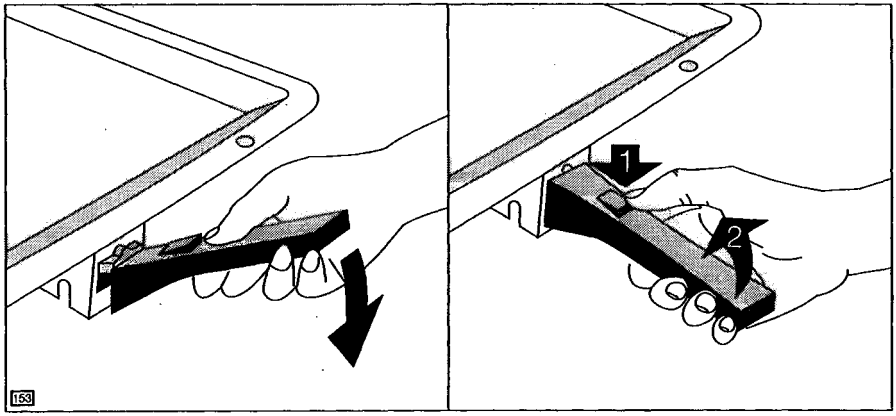
The figures in bold indicate the best method to cook the food. Always use the fat filter when roasting. * Pre-heat oven

Grilling in the oven

To grill food place grill pan and wire grill tray on the second shelf level. Ensure the grill tray with the food on is not pushed too far towards the back of the oven.
Turn over pieces of meat or fish half way through the grilling time.

Grill Pan Handle
The grill handle must be removed whilst grilling. Failure to remove the grill handle will result in the handle overheating, this could result in damage to the handle, causing it to break. Always use oven gloves when removing or attaching the grill pan handle.

Inserting the handle
Lock the handle into the grip at the front of the pan. See illustration.



Ensure the handle is firmly attached.

Removing the handle
Press the button on the handle to release it. See illustration.

To grill in the oven
1. Using Cooking Function Selector A select grill
2. Turn temperature selector B to , and then adjust as necessary during cooking.

Always grill with the oven door closed.

The grilling times are intended only as a guide and actual times will depend on the type and quality of the food to be grilled. Grilling is particularly suitable for flat pieces of fish and meat.

Food		Shelf Level (from top)	Grilling Time (Minutes)
Bacon rashers		2	2–3 each side
Beefburger		2	6–10 each side
Chicken joints		2	10–15 each side
Chops:	lamb	2	7–10 each side
	pork	2	10–15 each side
Fish:	whole trout/herring	2	8–12 each side
	fillet plaice/cod	2	4–6 each side
Kebabs		2	10–15 each side
Kidneys:	lamb/pig	2	4–6 each side
Liver:	lamb/pig	2	5–10 each side
Sausages		2	10–15 turn as required
Steaks:	rare	2	3–6 each side
	medium	2	6–8 each side
	well	2	7–10 each side

Defrosting

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room tempeature, inside the oven. This increases the speed of defrosting. This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

1. Using Function Selector A select defrost.
2. Use shelf level 4

Cover if necessary with transparent foil or parchment. Do not use plates or bowls to cover the food as this will increase the defrosting time.

Food	Defrosting time (Mins)	Standing Time (Mins)	Note
Chicken 1000 g	100–140	20–30	Place chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil.
Meat 1000 g	100–140	20–30	Defrost open and turn at half time or cover with foil.
Meat 500 g	90–120	20–30	As above
Trout 150 g	25–35	10–15	Defrost open
Strawberries 300 g	30–40	10–20	Defrost open
Butter 250 g	30–40	10–15	Defrost open
Cream 2 x 200 g	80–100	10–15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g	60 min	60 min	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature the longer the defrosting time.

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Maintenance and Cleaning

Always allow the oven to cool, and switch off at the mains supply before carrying out any cleaning or maintenance.

Cleaning materials
Before using any cleaning materials on your cooker check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should not be used as they may dull the surface finishes. Harsh abrasives, caustic cleaners or abrasive objects should also be avoided.

External Cleaning
Regularly wipe over the control panel, oven doors using a soft cloth and warm soapy water.

Oven Cavity
Clean the enammelled oven cavity after every use with washing up liquid with a few squirts of vinegar added. From time to time it may be necessary to carry out a more thorough cleaning, using a proprietary oven cleaner, please ensure you observe the manufacturer's directions.

Accessories
Rinse the accessories after every use and dry well. Soak for a short while to make cleaning easier.

Cleaning the fat filter

The fat filter should be cleaned after every use. The filter may be washed in a dishwasher on a 65 °C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 tsp of automatic washing powder or dishwasher powder. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob. Rinse filter in clear water and dry.

Care of Catalytic liners

The catalytic liners are self cleaning and will destroy splashes of food and fats while the oven is on. To aid this process and to ensure continued good performance of the liners, we recommend you run the oven, without food, once a week at 250°C for at least 1 hour.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if oven sprays or abrasives of any kind are used.

Slight discoloration of the Catalytic surfaces may occur in time. This does not affect the Catalytic properties in any way.

Replacement sets are available as an optional extra, please consult the AEG price list.

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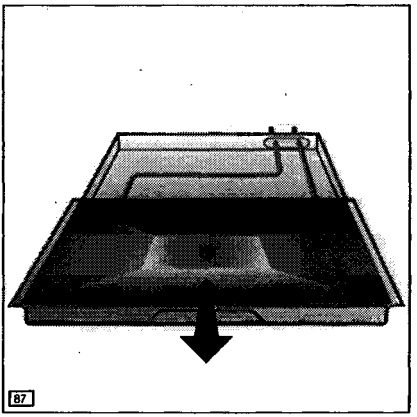
Oven divider

Warning: Never immerse the heating element, or bottom cover in water

The oven divider should be removed from the oven for cleaning. Remove the top cover by pulling it forwards and clean in a sink, or use a proprietary oven cleaner to remove any stubborn soilage.

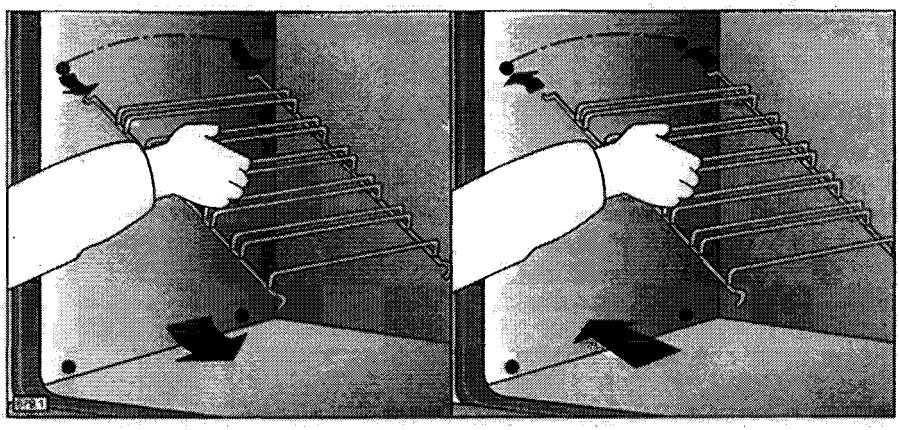


Ensure no water gets into the interior of the oven divider, or onto the heating element.

After cleaning, dry the oven divider components thoroughly and reassemble.

Shelf supports

The shelf supports can be removed to clean the side walls of the oven (refer to diagram).

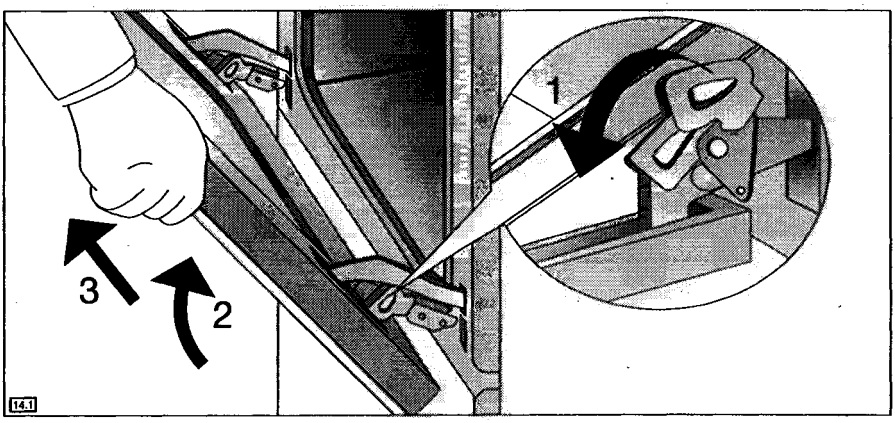


Hold the shelf support at the bottom, lift up towards the centre of the oven and unhook at the top. Reverse the procedure to fit.

Removing the oven door

Removal

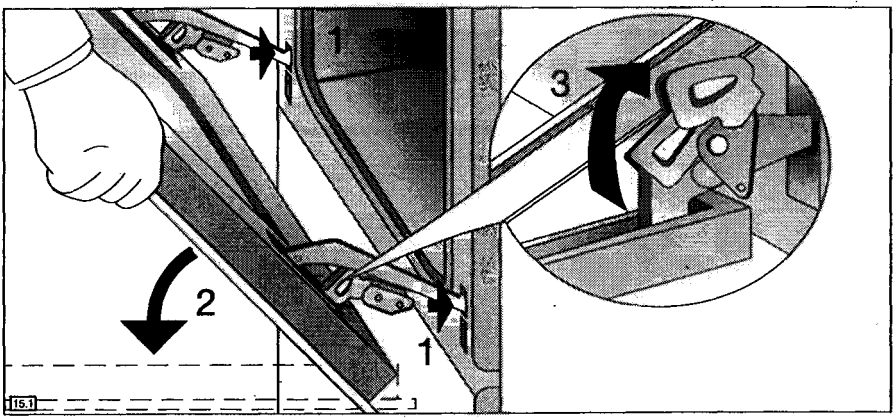
Fully open the door and lift both catches on the door hinges **(1)**.



Hold the door by the sides (not by the door handle), lift in the direction that the door is closed **(2)** and pull out towards the front **(3)**.

Refitting

Hold the door by the sides (not by the door handle), slide in both hinges at an angle from above **(1)**. Fully open door downwards **(2)** and push back door catches.



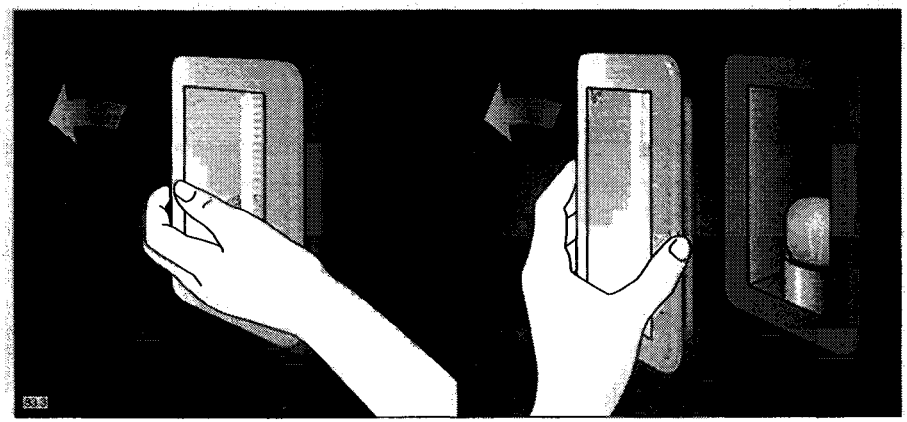
Replacing oven light bulb and cleaning glass cover

Warning: Ensure the oven is isolated from the mains supply, before replacing the light bulb.

Main Oven

1. Place a cloth on the oven floor
2. Prise off the glass cover by hand, from the side
3. Clean the glass cover and replace the bulb if necessary
4. Replace the glass cover and remove the cloth from the oven

Replacement bulbs for the main oven must be 25 watt, 230 V, heat resistant to 300 °C.



Something not working

Please carry out the following checks before contacting your local AEG service centre.

The oven cannot be switched on:

Check there is an electrical suppy to the oven
Ensure the time of day has been set.
Ensure the oven is in manual operation

The oven light fails to work:

Check that there is an electrical supply to the oven
Check the bulb in the oven and replace if necessary.

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Service

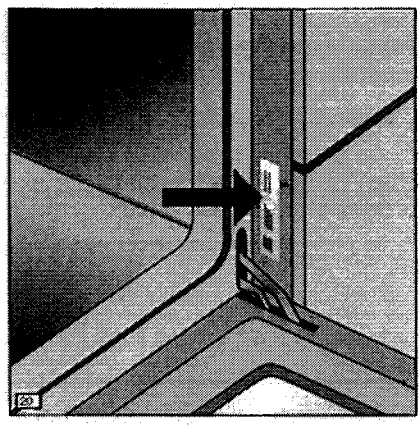
If after carrying out the necessary checks there is still a fault with your appliance please contact your local AEG Service Centre.

In guarantee customers should ensure that the suggested checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Service & Spare Parts
If you require a service engineer or wish to purchase spare parts, contact your local AEG Service Centre, by telephoning **0990 234 234**

Help us to help you
Please determine your type of enquiry before telephoning. When you contact us we need to know.



1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model, production number and product identification number.
5. Date of purchase

This information can be found on the rating plate, so you have this number to hand we recommend you write it below.

KD .... – ..... / .....
(Product Identication No.) (Date Code) (Production No.)

Customer Care
For general enquiries regarding your AEG appliance, or further information on AEG products please contact our customer care department.

Customer Care Department
AEG Domestic Appliances Limited
PO Box 47
Newbury
Berkshire RG14 5XL
Tel.: 01635 572700
Fax: 01635 42970

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Guarantee Conditions

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.

   The guarantee does not cover commercial use.

2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty materials. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.

   This guarantee does not cover such parts as light bulbs, removable glassware, dust bags or filters.

3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).

4. The guarantee or free replacement includes both labour and materials.

5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. parts removed during guarantee repairs become the property of AEG.

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